

# Asparagus Tart with Herby Goat Cheese

Serves 4-6

## INGREDIENTS

- 1/2 cup (4 ounces) plain goat cheese, at room temperature
- 1/2 cup (4 ounces) ricotta cheese, at room temperature
- 1 large egg, lightly beaten, at room temperature
- 3 tablespoons finely chopped fresh mint, plus more for serving
- 1 tablespoon lemon zest (from about 1 lemon))
- 1/4 teaspoon kosher salt
- Freshly ground black pepper, to taste
- All-purpose flour (for dusting the work surface)
- 1 sheet/square all-butter puff pastry, \*thawed if frozen\* (about 9 to 14 ounces; brands vary)
- 1 bunch (about 1/2 lb or 8 ounces) thin asparagus, woody ends trimmed
- 1/2 cup peas, thawed if from frozen
- Freshly grated Parmesan cheese
- Extra-virgin olive oil
- Flakey sea salt
- A few slices of Prosciutto, torn into pieces as optional garnish

## PREPARATION

1. Heat the oven to 425 F.
2. In a medium bowl, combine the goat cheese, ricotta, egg, mint, lemon zest, salt and a bit of black pepper until smooth. Set aside.
3. Toss the trimmed asparagus spears in a medium bowl with a tablespoon or two of olive oil and a pinch of kosher salt, set aside.
4. Line an \*un-rimmed\* cookie sheet with parchment paper, and lightly dust the parchment paper with all-purpose flour.
5. Directly on the parchment paper (which is still on your cookie sheet) gently roll out the thawed puff pastry into a 13-by-11-inch rectangle, about 1/8-inch thick. With a sharp knife, lightly score a 1/2-inch border around the edges of the puff pastry (be careful to not cut all the way through the dough).
6. Spread the goat cheese mixture evenly \*inside\* the scored border. Line up the asparagus spears on top of the cheese mixture. Top the asparagus with 1/2 cup peas and a healthy dusting of freshly grated Parmesan cheese.
7. Bake in the middle rack of the oven until the pastry is puffed and golden brown, 25 to 30 minutes (if you have a particularly hot oven, you may want to check at closer to 20-25 minutes). Let it cool on the cookie sheet for at least 5 minutes before slicing and serving.
8. To serve, garnish with more grated Parmesan cheese, freshly chopped mint, perhaps a little more lemon zest, some flaky sea salt, and an extra drizzle of olive oil. And if you want to be #extra, when the tart comes out of the oven, top it with a few slices of prosciutto, torn into pieces.

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